

B

A

S

T

A

ANTIPASTI

BASTA board	55
salami, bresaola, burrata, warm focaccia, heirloom tomatoes, olives	
Rosemary focaccia (nf, vgo)	12
lemon extra-virgin olive oil, aged balsamic	
LP's bresaola (nf, gf)	12
Salami cotto piccante (nf, gf)	12
Vannella burrata (nf, gf)	18
Prosciutto di Parma, poached stone fruit, olive oil	
Kingfish ceviche (nf)	25
Port Lincoln sardine garum, apple, smoked Yarra Valley caviar, finger lime	
Beef tartare (nf)	25
raw beef, anchovy, capers, mustard leaf, lemon	
Arancini	25
4-pieces, butternut pumpkin, taleggio, romesco	

PASTA

Gluten free pasta options available

Prawn linguine (nf)	36
homemade fermented chilli, cherry tomatoes, parsley, garlic, white wine	
Lamb pappardelle (nf)	36
6-hour braised lamb shoulder ragù	
Chicken risotto (nf, gf)	32
saffron, confit garlic, baby spinach, preserved lemon	
Mushroom gnocchi (nf, gf, vgo)	32
3-kinds mushroom (oyster, shiitake, porcini), hand-rolled potato gnocchi, Parmigiano-Reggiano	

PIZZA

All pizzas are made with a slow fermented dough, hand stretched every day

Gluten free +2 Vegan cheese +4	
Margherita (vgo)	26
fior di latte, San Marzano, basil	
Diavola (nf)	27
LP salami, San Marzano, fior di latte, olives, roasted capsicums, chilli	
Chicken cacciatore (nf)	29
chicken, bacon, mushroom, tomato, onion	
Quattro carni (nf)	30
spicy salami, bacon, smoky chorizo, chicken	
Prosciutto burrata (nf)	28
prosciutto, burrata, fior di latte, rocket, balsamic glaze	
Pizza alla norma (vgo, nf)	28
charred eggplant, fetta, zucchini, capsicums, kalamata olives	
Pizzetta (vgo, nf)	19
garlic, rosemary, olive oil	

PRINCIPALE

Market fish (Our service team can advise)	MP
300g MB7+ Wagyu sirloin	75
twice-cooked duck fat potatoes, mushroom jus	
Eggplant parmigiano (gf, vgo)	35
half-roasted eggplant, buffalo mozzarella, sugo, basil, Parmigiano-Reggiano	
Panzanella (vgo)	27
heirloom tomatoes, cucumber, red onion, apple cider vinegar, extra-virgin olive oil, sourdough	
Caesar salad	29
bacon, romaine cos, anchovy dressing, egg, Parmigiano-Reggiano, homemade croutons	
Add grilled chicken +5	

CONTORNI

Insalata mista (gf, vgo)	13
radicchio, rocket, cucumber, tomatoes, lemon dressing	
Crispy rosemary potatoes (gf, vgo)	13
rosemary salt	
House potato fries (gf, nf, vgo)	10
tomato sauce	

DOLCE

Tiramisu	18
homemade tiramisu, sour cherries	
Crostata al limone	17
lemon torta, crème fraiche, raspberries	
Cheese board	30
Colston Bassett Stilton, Bay Of Fires cheddar, brie, lavosh, muscatels, quince	
BASTA affogato	13
Persian fairy floss	
Add Frangelico or Baileys +7	
Seasonal sorbetto (gf)	10
3 scoops	
mango, raspberry, blood orange	

Dietary Requirements
vgo - vegetarian, gf - gluten free, nf - nut-free

Please ensure to advise staff of any allergies or dietary requirements. While every best effort will be made to cater for dietary requirements, unfortunately allergen free foods cannot be guaranteed, due to potential cross contact risks.

A surcharge of 15% applies on public holidays.
A cakeage fee of \$3 per person applies.